



Broccoli & cheese pie

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Ingredients

- 1 med head Broccoli
- 200 g Mozzarella cheese
- 40 g Cake Flour
- 200 ml milk
- Salt to taste
- Ground black Pepper to taste

Method

- Cook the broccoli until soft and drain then allow to cool.
- Mix the milk and Flour and bring to the boil stirring to prevent lumps. Set aside to cool.
- Grate the broccoli and cheese.
- Add the Broccoli and Cheese to Flour mixture and season.
- Make up as pies and bake.

Egg free pastry is used in the picture

Make 8 pies 10 x 7 cm